

**IMPORTED GLASS BOTTLED WATER
AVAILABLE IN FULL AND HALF LITERS**

Pellegrino Sparkling

Acqua Panna Spring

MINESTRE

PASTA FAGIOLI <i>A blend of beans & spinach simmered in a hearty vegetarian broth with ditalini</i>	6
MINESTRA DEL GIORNO <i>Soup of the Day</i>	7

INSALATE

INSALATA DELLA CASA <i>Mixed greens, cherry tomatoes, red onions and cucumber with balsamic dressing</i>	4
CAPRESE SALAD <i>Fresh mozzarella, cherry tomatoes and yellow bell peppers Tossed in basil olive oil drizzled with balsamic reduction</i>	9
INSALATA MANGIA <i>Roasted red peppers, artichoke hearts with stems, sun-dried tomatoes, olives and red onions with gorgonzola over mesclun</i>	7
INSALATA DI CESARE <i>Hearts of romaine with, shaved parmigiano, anchovies and croutons</i>	5
POLPETTE INSALATA <i>Hearts of romaine with, shaved parmigiano, tomatoes and cucumbers topped with a meatball</i>	7

ANTIPASTI

EGGPLANT NEAPOLITAN	9
<i>Fried breaded eggplant with vine ripe tomatoes and fresh Mozzarella topped with a balsamic glaze</i>	
ARTICHOKEGIOVANNI	9
<i>Half artichoke hearts topped with Italian breading</i>	
GAMBERONI ALLA FREDDO	12
<i>Jumbo shrimp served with cocktail sauce</i>	
ANTIPASTO ITALIANO	14
<i>A platter of imported Italian cured meats, cheeses, vegetables and olives with anchovies</i>	
ANTIPASTO LISA	13
<i>A platter of soppressata, prosciutto, artichoke hearts, roasted red peppers, provolone, portobello mushrooms and sundried tomatoes and olives with balsamic dressing</i>	
BRUSCHETTA	7
<i>Grilled Italian crostini topped with chilled chopped plum tomatoes and shaved parmigiano</i>	
INVOLTINI DI MELANZANE	9
<i>Roasted slices of eggplant filled with a Ricotta mix in plum tomato sauce and topped with melted fresh mozzarella</i>	
MITILI AL ZAFFERANO	9
<i>Mussels sautéed in olive oil, onions, garlic in a saffron plum tomato or white sauce</i>	
CALAMARETTI FRITTI	9
<i>Fresh calamari delicately fried served with pomodoro sauce</i>	
BEANS AND GREENS	9
<i>Sautéed escarole and great northern beans sautéed in parmigiano garlic oil</i>	
PEPERONATA IMBOTTITO	9
<i>Hot Peppers stuffed with Italian cheeses</i>	

ANTIPASTI

PIZZA DEL CUOCO 8
A gourmet selection of thin crust pizza

<i>RIPIENO</i>	<i>Garlic oil and Ricotta cheese topped with sliced stuffed hot peppers</i>
<i>MARGHERITA</i>	<i>Plum tomato sauce, fresh mozzarella and basil</i>
<i>BIANCO</i>	<i>Garlic oil, tomatoes, and onions topped with mozzarella</i>
<i>MEDITERRANEAN</i>	<i>Garlic oil, feta cheese, artichokes, roasted red peppers and calamata olives</i>
<i>GORGONZOLA</i>	<i>Garlic oil, Sirloin steak, gorgonzola cheese and caramelized onions</i>
<i>MANGIA</i>	<i>Tomato sauce, onion, Italian sausage and parmigiano</i>
<i>PROSCIUTTO</i>	<i>Tomato sauce, basil, mozzarella cheese and prosciutto</i>
<i>AMERICANA</i>	<i>Tomato sauce, mozzarella and pepperoni</i>
<i>STAGIONI</i>	<i>Tomato sauce, mozzarella cheese, artichoke hearts, calamata olives, prosciutto and mushrooms with one topping per slice</i>

*Add Artichoke Hearts, Roasted Red Peppers,
Calamata Olives, Hot Peppers
.75 per topping*

PASTA

LASAGNA	16
<i>Homemade lasagna layered with sausage, ricotta and mozzarella cheese in the chefs red sauce</i>	
LINGUINE ACQUA	18
<i>Sautéed shrimp, zucchini and cherry tomatoes in olive oil and garlic sauce</i>	
RAVIOLI ROSA	14
<i>Spinach and ricotta filled ravioli in a light tomato cream parmigiano sauce</i>	
SPAGHETTI SCOGLIO	19
<i>Seafood medley served in a spicy saffron plum tomato sauce</i>	
LINGUINE MARI E MONTI	15
<i>Linguine with baby clams and mushrooms sautéed in an olive oil, garlic and parsley lemon sauce</i>	
PENNE SICILIANE	13
<i>Tube pasta sautéed with grilled eggplant in a light tomato sauce with melted fresh mozzarella</i>	
GNOCCHI MANGIA	14
<i>Fresh potato dumplings in a homemade tomato sauce.</i>	
GAMBERONI SCAMPI	21
<i>Prawns sautéed in a scampi sauce served with linguine</i>	
PENNE AL GORGONZOLA	16
<i>Pasta sautéed with chicken, spinach and sun-dried tomatoes in a gorgonzola cheese sauce</i>	
SEAFOOD CIOPPINO	23
<i>Seafood medley in a light tomato saffron broth tossed in fettuccine</i>	
LINGUINE BOLOGNESE	16
<i>A classic Italian meat sauce served with a linguine noodle</i>	
PENNE BOSCAIOLA	16
<i>Italian sausage, mushrooms, peas and red onions in a tomato cream parm sauce</i>	
PASTA PRIMAVERA	14
<i>Penne pasta tossed with calamata olives, cherry tomatoes, asparagus and feta cheese in a white wine garlic oil</i>	

PASTA

PENNE ALLA VODKA	15
<i>Penne tossed in the chefs vegetarian vodka sauce</i>	
HOT PEPPER MARINARA	18
<i>Rigatoni pasta in the chefs hot pepper sauce topped with baked Italian cheeses</i>	
SPAGHETTI INTEGRALI	18
<i>Whole wheat pasta sautéed with spinach, portabella mushrooms and cannellini beans in a caramelized onion, garlic and a white wine broth</i>	
SHRIMP & CRAB ALFREDO	21
<i>Sautéed crab & shrimp tossed with fettuccine in alfredo sauce</i>	
TORTELLINI FARCITI	17
<i>Ring shaped pasta filled with cheese tossed in a light cream sauce with prosciutto, mushrooms and peas</i>	
LOBSTER RAVIOLI	23
<i>Lobster filled ravioli in a prosecco cream sauce</i>	
VITELLO CIPOLLA	21
<i>Veal scaloppini sautéed with scallions, shallots, leeks, button and crimini mushrooms in a burgundy cream sauce over rigatoni pasta</i>	
SALSICCIA PARMIGIANO	19
<i>Sliced provolone sausage in a chefs red sauce served over rigatoni topped with baked provolone cheese</i>	

POLLO O VITELLO

CHICKEN 18 VEAL 21

FLORINTINE

Sautéed with artichokes, cherry tomatoes, red onions, & spinach in a roasted garlic cream sauce over rigatoni pasta

FRANCAISE

Breaded with egg and Romano cheese batter, pan fried served with linguine in a lemon butter sauce

PARMESEAN

*Breaded & topped with a tomato sauce
And melted fresh mozzarella
served with spaghetti*

*SUBSTITUTE WHOLE WHEAT, ORGANIC
OR GLUTEN FREE PASTA*

\$2.50

CARNE E PESCE

Entrees served with roasted red potatoes and seasonal vegetable unless otherwise specified

POLLO SICILIANO

Boneless chicken breast with sun dried tomato, artichokes and asparagus in a cream sauce

17

POLLO MARSALA

Chicken breast floured and sautéed in a mushroom marsala wine sauce served with roasted garlic mashed potatoes and vegetable

17

POLLO ADRIATICO

Boneless chicken breast with crab meat and asparagus in a garlic and basil white wine cream sauce

18

VITELLO MARE E TERRA

Veal medallions with shrimp, asparagus and cherry tomatoes in wine sauce

21

VITELLO DEL VILLAGGO

Veal scaloppini sautéed with sun-dried tomatoes, spinach, mushrooms & onion in a tomato sauce

21

VITELLO SALTIMBOCCA

Veal medallions with prosciutto and sage in a white wine sauce

21

COSTATA DI MANZO

Grilled bone- in rib eye steak served with garlic mashed potatoes and gorgonzola sauce

29

BISTECCA ALLA FILETTOS

Two 4oz. filet of beef with a wild Mushroom demi glaze served over garlic mashed potatoes served with escarole

23

MAIALE AL MELA

Grilled frenched pork chop baked with apples & gorgonzola cheese with a balsamic glaze served with garlic mashed potatoes

24

LIMONCELLO SALMONE

Filet of salmon pan seared in a limoncello butter sauce served with rice

19

SALMONE IN PADELLA

Filet of salmon pan-seared with cherry tomatoes & leeks served with Mediterranean rice

18

GAMBERONI ALLA BRACE

Crusted jumbo shrimp served on a bed of sautéed spinach

22

**Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.
Good food takes time to prepare, please be patient.**